

STARTERS

A. Homemade soup of the day <i>served fresh daily with bread basket and butter</i>	3.95
B. Para Picar <i>marinated olives, cheese, Serrano ham, tomato bread and sundried tomatoes</i>	7.45
E. Samantha's treat <i>Serrano ham served with fresh melon</i>	7.95
F. Sir Anthony <i>tiger prawns with cocktail sauce laid on lettuce with an avocado and pineapple salad</i>	8.55
G. La Ronde <i>pate served with toast, garnished with gherkins and tomato</i>	7.45
P. Chrysanthemum <i>tomato, mozzarella and crisp iceberg lettuce</i>	6.95
98. Bread and olives	3.95

SEAFOOD

Our seafood is delivered fresh daily from Eddie's seafood market in Marchmont.

M. Lobster <i>freshly boiled Eyemouth lobster dressed with Russian salad</i>	Whole 30 / Half 16
D. Scottish smoked salmon <i>served with diced onions, chopped egg, capers, horseradish and soda bread</i>	8.95
L. Crab <i>dressed and served in its shell, garnished with crispy salad and French dressing</i>	7.95
C. Oysters <i>freshly shucked 1/2 dozen served on a bed of ice with Captain Duncan's piquant sauce</i>	9.95
W. Cocktail de Crevettes <i>large prawns in a homemade Marie Rose sauce, served on a bed of lettuce</i>	8.95
N. Mussels <i>Steamed with a choice of 'Port Vell' style - white wine and chopped onion or tomato, shallot, wine and Provencal herbs served with a bread basket</i>	8.95
K. Tiger prawns <i>1/2 dozen served on a bed of ice with lemon and mayonnaise</i>	8.95
T. Seafood platter <i>lobster, tuna, oyster, king prawn, smoked salmon, caviar garnished with lemon and a crisp green salad</i>	16.00

SIDE ORDERS 3.95(each)

We recommend the following as an accompaniment to your meal.

92. Caesar salad
93. Cheese salad
94. Tomato and onion salad
95. Mixed salad
97. Hot jacket potato topped with butter or sour cream and chopped chives

SMØRREBRØD

Our SMØRREBRØD open sandwiches have been a mainstay of the Canny Man's for the last 20 years and all our ingredients are freshly prepared every day. All the sandwiches are cold and are served on soda bread (or rye bread if you prefer) garnished with lettuce, cucumber, tomato and egg. Although we have reduced the number, all your old favourites can still be prepared to order just ask a member of staff.

1. Smoked salmon <i>garnished with prawns and cocktail sauce</i>	8.95	35. Bendinat <i>poached salmon garnished with cucumber and hollandaise sauce</i>	9.45
2. Smoked trout <i>fillet garnished with our own homemade horseradish sauce</i>	8.55	36. Medley <i>rare fillet of beef and home cooked ham served with a tasty potato salad</i>	9.45
3. Fresh chicken <i>breast in a curry mayonnaise with asparagus garnish</i>	8.55	39. Tee off <i>Serrano ham thinly sliced served with tomato bread</i>	8.55
4. Home cooked ham <i>with our own cheesy potato salad and onion rings</i>	8.55	42. Fishy mix <i>smoked haddock and tuna garnished with prawns and caviar</i>	8.95
6. Chicken salad <i>chicken and potato salad garnished with cucumber</i>	8.55	45. Old par <i>tomato stuffed with smoked haddock and crispy bacon</i>	8.95
8. Cessford's favourite <i>home cooked ham with mustard relish and croutons</i>	8.55	46. Duchess <i>smoked salmon, poached salmon with dill dressing and capers</i>	8.95
9. Roast fillet <i>rare, served with horseradish sauce and potato salad</i>	9.45	49. Kerr's choice <i>asparagus with tomato and a hollandaise sauce or cream cheese</i>	7.45
10. Bombay eggs <i>curried egg garnished with prawns and tiger prawns</i>	8.95	51. Calcutta prawn <i>prawns in a rich curry mayonnaise</i>	8.95
11. Super prawn <i>prawns with cocktail sauce garnished with caviar</i>	8.95	53. Roast lamb <i>served with our own minted potato salad</i>	8.95
13. Beef madras <i>rare beef fillet, served with curry mayonnaise</i>	9.45	62. Three tiered <i>home cooked ham, cheese and coleslaw</i>	8.95
14. Egg caviar <i>Danish caviar with egg slices, anchovy and mayonnaise</i>	9.45	63. Robin's choice <i>chicken, rare fillet of beef and home cooked ham</i>	8.95
17. 1871 <i>roast pork served with crispy bacon and our own apple sauce</i>	8.55		
19. Seafood medely <i>prawns, smoked salmon, mussels and hollandaise sauce</i>	8.95		
20. Double decker <i>ham and chicken topped with cheesy potato salad</i>	8.55		
23. Chris's real mchoy <i>chicken with creamed mushrooms and sweet corn</i>	8.55		
24. Salmon fillets <i>served plain with lemon, caviar and a dill dressing</i>	8.95		
27. The graduation <i>finely grated cheese and coleslaw, chopped onion and pickle</i>	7.45		
28. La Petunia <i>prawns garnished with hollandaise sauce laid on avocado</i>	8.95		
30. Tropical cheese <i>camembert with avocado, pineapple and chives</i>	7.45		
31. Coronation chicken <i>chicken and pineapple with a curry mayonnaise</i>	8.55		
33. Sharp end <i>creamy smoked haddock with egg slices and croutons</i>	8.55		
34. Tristan's snack <i>egg mayonnaise served with slices of tomato</i>	7.45		
		OLIVIA'S ONE SMILE	9.45
		<i>smoked salmon, poached salmon and prawns with cocktail mayonnaise</i>	
		You donate £1 to Olivia Giles' 'One Smile' charity every time you choose me. Last year you helped raise £1000 to help supply prosthetic limbs in her African clinics.	
		70. The nix <i>smoked salmon garnished with tiger prawns and cocktail sauce</i>	9.45
		71. Surf and turf <i>tender fillet of beef, tiger prawn and fresh lobster with our own sauces</i>	9.45
		81. Tipster <i>asparagus tips with chicken wrapped in mayonnaise sauce</i>	8.95
		83. Prawn supreme <i>prawns served with poached salmon and mayonaise</i>	8.95
		86. Pa amb oli <i>Majorcan delicacy includes Serrano ham and other delights</i>	8.55
		87. Andrew's favourite <i>rare fillet of beef topped with béarnaise sauce</i>	9.45

THE CANNY MAN'S AFTERNOON TEA SET

Served Thurs - Sat, 2 - 5pm
A selection of finger sandwiches
alongside homemade pastries,
sweet treats and scones
10.95 including Loose Leaf Tea
18.95 including Loose Leaf Tea and
a glass of house Champagne

TRADITIONAL SUNDAY LUNCH

Available every Sunday served from
12.30 - 3.30pm. Our tempting selection of
roasts are served with fresh market vegetables
and all the trimmings.
(vegetarian option available)
14.95 for 2 courses
17.95 for 3 courses

EVENING À LA CARTE MENU

Our evening a la carte meals are inspired by
the very best of British cuisine and we are
proud to present a rotational menu that has
a strong focus on seasonal ingredients from
the best local suppliers.
Tues - Thurs: Prix Fixe
2 courses 11.95, 3 courses 14.95
Fri and Sat: specially prepared
A La Carte dishes

CHEESE half portion 3.95 / full portion 7.95

- 99. The wedge
fine Stilton, oat cakes and celery
- 100. French selection
Camembert and Brie served with apple, biscuits and redcurrant jelly
- 101. Master's choice
Stilton, Brie, Camembert, Edam and cheddar, served with celery, biscuits and redcurrant jelly

PUDDINGS with liqueur 7.45 / without 5.95

The Canny Man's has been serving the famous Luca's of Musselburgh ice cream topped with liqueur and fruit for many years. We have a wide range of liqueurs but here are a few suggestions...

- 103. Balencia
Luca's vanilla ice cream, chocolate sauce and banana laced with Crème de Bananes
- 105. Amaretto laced
Luca's vanilla ice cream, almond topping and Amaretto liqueur
- 109. Strawberry
fresh strawberries, Luca's vanilla ice cream with vodka
- 110. Mont blanc
Luca's vanilla ice cream, topped with coconut and laced with Malibu
- 112. Archers
sliced peaches, Luca's vanilla ice cream laced with peach schnapps
- 113. Dark side
Luca's chocolate ice cream and cherries laced with Cherry Heering
- 116. The old alliance
Luca's vanilla ice cream and biscuit laced with Morrison liqueur

Why not try our very own 'Golden Drop' whisky ice cream 1 scoop £2.75
specially made for us by Luca's of Musselburgh!

TEA AND COFFEE

- 117. Coffee 2.50
freshly ground coffee served with biscuits and cream, top ups complimentary
- 118. Carajillo 5.95
espresso coffee laced with a gentleman's measure of rough brandy
- 119. Espresso 2.25
a shot of the finest roast coffee
- 120. Americano 2.50
espresso diluted with hot water
- 121. Solo con nata 2.50
espresso topped with cream
- 122. Cappuccino 2.75
espresso coffee with frothy steamed milk
- 123. Latte 2.75
espresso coffee with steamed milk
- 124. Tea 2.50
selection of fine teas. English Breakfast, Earl Grey, Darjeeling, Peppermint and Green served with a biscuit

DIGESTIFS

All served in 35ml measure. We stock an exceptional range of over 250 single malt whiskies along with a wide selection of cognacs and brandies. Please ask for a detailed list.

LIQUEURS 4.75 for 35ml measure

Amaretto, Glayva, Sambuca, Grand Marnier, Tia Maria, Cointreau, Baileys, Drambuie, Red Squirrel Gingernut Liqueur, Morrisons Liqueur, Kahlua and the boss's favourite after dinner drink D.O.M Benedictine.



The Canny Man's pub in Morningside is an Edinburgh institution established in 1871 and passed down through 5 generations of the Kerr family. It is a free house, as free as the wind as Mr Kerr used to say, therefore it has no connection with any brewery and only sells the best of each brewer's produce. The Canny Man's has developed a formidable reputation for its Bloody Mary, even gaining exposure on BBC's Saturday Kitchen show. If there is a better hangover cure we have not found it yet! This small family run bar in Edinburgh has catered to many dignitaries and celebrities over the years. With renowned seafood chef Rick Stein calling the Canny Man's "the best pub in the world!". Sadly, Watson Kerr passed away in September 2011 but his full page obituary in the Scotsman newspaper described him as an "extraordinary Edinburgh publican whose unique approach to hospitality brought his Canny Man's pub legendary status". His obituary hangs in the hallway. Mr Kerr's philosophy is still alive today in the form of his wife and two sons who continue to run the public house in the manner he desired.

Did you know?

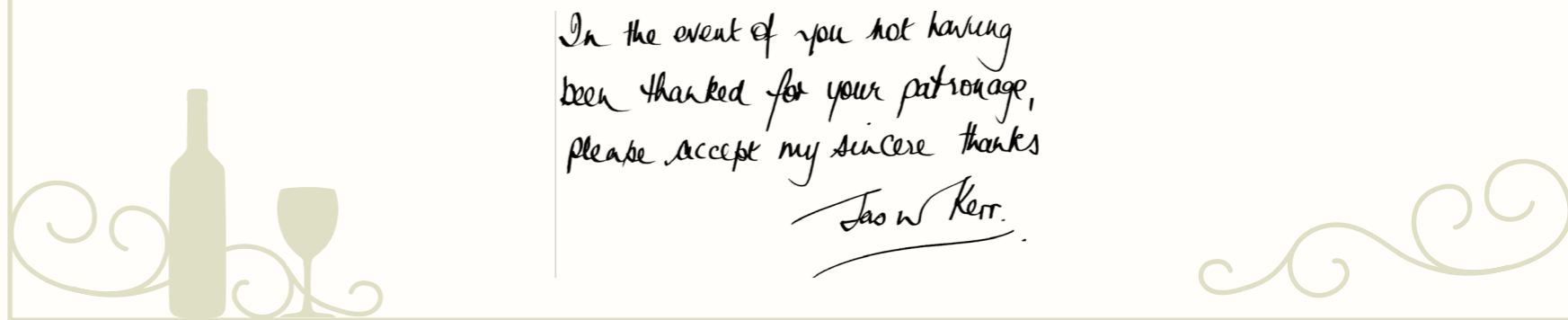
The Canny Man's is actually a nickname. The public house was originally called The Volunteer's Rest before changing its name to The Volunteer Arms in 1901.

John Kerr was the original 'Canny Man', a name he was given for being cautious.

The main bar gantry holds over 260 single malt scotch whiskies.

A large majority of our house wines are imported directly by ourselves from France and Spain and are exclusive to the house.

'The Golden Drop' whisky was first blended and bottled here in 1871 and is still available for sale behind the bar today. Please ask for our fact sheet that has more information regarding the history of the Canny Man's.



LUNCH
12:00 - 16.30
Monday - Sunday

DINNER
18:30 - 21:00
Tuesday - Saturday

THE CANNY MAN'S WINE SOCIETY

Come along to our monthly society where we taste a variety of wines with commentary from experts in the field. Whether your a novice or a connoisseur our wine tastings are an exciting opportunity to discover more about the fascinating world of wine in a relaxed and informal environment.

COMPLIMENTARY BUFFET

We serve a complimentary finger buffet during the week (Mon-Fri 5-6pm) that consists of sandwiches, pâté and biscuits.